



2020 D'ALFONSO-CURRAN GRÜNER VELTLINER

PALATE NOTES

This dry white wine is pale straw-green in color. Fresh aromas of peaches, mango, grapefruit, fresh ginger and honeysuckle with hints of lime and tarragon. Firm, yet silky, tannins with a beautiful middle and super-crisp acidity on the finish.

SERVING SUGGESTIONS

Pair with Grilled Artichokes, Schnitzel, Soft Cheeses, such as Camembert, Fresh Ricotta or Grilled Haloumi, and Vegetable Crudités.

OPTIMAL TEMPERATURE

34-42°F



WINEMAKING NOTES

Hand-sorted fruit was whole cluster pressed. The juice was allowed to settle overnight, then racked and inoculated. Fermented 60-62° in 100% Stainless Steel tanks, this wine was not allowed to undergo Malolactic fermentation, maintaining its varietal character and vibrant acidity.

VARIETAL

Grüner Veltliner

VARIETAL'S COUNTRY OF ORIGIN

Austria

APPELLATION

Santa Rita Hills AVA

BARREL AGING

Stainless Steel fermented and aged

ALC

13.1%

TA

7.27 g/L

pH

3.01

BOTTLING DATE

April 24, 2021

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